


2016

Harvey's Point : Dinner Menu

Harvey's Point Restaurant

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Welcome

The Harvey's Point Kitchen & Restaurant Team
wish you a *Céad Míle Fáilte*.
We are proud to present our 4-Course
Table d'Hôte Dinner Menu.

Enjoy an Amuse Bouche and our Stone-Oven-
Baked Selection of Bread with our compliments,
followed by the delightful dishes you have
chosen. After Dinner, Coffee or Tea is served
at your table or in Harvey's Bar, if you wish.

We Request

When placing your order, please inform your server
if you or anyone in your party has food allergies or
food intolerances. We have the recipes at hand to
help you if you have any concern about ingredients.



Prosecco
On Everyone's Lips...
...and Glasses €6.50

Starters

Scallops

Sesame Crusted Scallops, Broccoli,
Baby Carrot, Balsamic

Cured Salmon

Jasmine Cured Organic Salmon, Pear,
Liquorice, Chervil

Foie Gras

Foie Gras parfait, Pineapple,
Chocolate, Gingerbread

Rabbit

Parma Ham wrapped Loin of Rabbit,
Confit Leg Pie, Nettle, Piccalilli Vegetables

Venison

Pink Loin of Venison, Parsnip, Port,
Blackberry, Mascarpone

Purple Potato

Baked Purple Potato, White Beans, Parmesan,
Crème Fraîche, Chive (V)

Starter Special of the Night

Please ask your Waiter for Tonight's Special

Appetizer

Sorbet

Created by our Pastry Chef

The Restaurant @ Harvey's

4-Course Dinner Menu

18:00h - 21:30h

Main Courses

Cod

Confit Cod, Mussel, Seaweed, Parsley Root, Gnocchi

Guinea Fowl

Tasting of Guinea Fowl, Shallot, Pear, Meadowsweet, Polenta

Pork

Pork Belly, Eel, Broccoli, Egg Yolk, Squid Ink, Tapioca

Lamb

Lamb Breast & Smoked Loin, Garlic Scape, Aubergine, Baby Gem

Rôtisserie of Hereford Beef

Spit Roast Hereford Sirloin of Beef, Potato, Leek, Salsify

Kohlrabi

Kohlrabi, Cured Egg, Pear, Hazelnut (V)

Main Course Special of the Night

Please ask your Waiter for Tonight's Special

Main Courses are served with Seasonal Vegetables & Potatoes.

All our beef is Irish (V) = Vegetarian

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Favourite Wines

Our Guests have chosen their two favourite wines for both quality, aroma, taste and value for money.

White Heart of Stone €32 BIN 600
2014. New Zealand. Marlborough. 100% Sauvignon Blanc.
Produced by 'Forrest Estate', this is a tingling fresh
crisp dry Sauvignon Blanc with vivid gooseberry
fruits, nectarine and pears. Lime acidity
and crisp bone dry finish.

Red Vinha do Mouro €32 BIN 860
2011. Portugal. Blend of 45% Trincadeira, 30% Aragonez,
15% Alicante Bouschet & 10% Cabernet Sauvignon.
Fruit shines through balanced by silky tannins
and firm acidity. Lovely lift, good depth of
flavour without feeling heavy.

Desserts

Goats Cheese

Goats Cheese Cheesecake, Beetroot,
Goats Milk, Oat Crumb

Chocolate & Rosewater

Chocolate & Rosewater Cream, Rose Hip,
White Chocolate, Yoghurt

Yuzu

Yuzu Custard, Macha Green Tea,
Shortbread, Black Sesame,
Candy Floss

Caramel & Peanut

Madagascan Cake, Fudge, Peanut Butter,
Pop Corn, Salted Caramel

Malt Biscuit

Malt Biscuit Parfait, Honeycomb,
Honeysuckle, Blackberry

Irish Farmhouse Cheese

Choose at your Table from our Cheese-Trolley,
Walnuts, Grapes, Plum Chutney

Tea & Coffee

Choose your Coffee from our Coffee Card
which offers an attractive choice of
Robert Roberts Coffee,
Black Tea and Java Herbal Tea

Menu Pricing

4-Course Dinner set price €55
including Starter, Appetizer, Main Course, Dessert,
Stone Oven baked Bread & Dips during the meal.
Dessert is followed by your choice of Tea & Coffee

New Tasting Menu

Also available, please ask your waiter :
7-Course Tasting Menu €65

Mineral Water

Large Bottles (750ml) €3.80
Tipperary, Ireland
San Pellegrino, Italy
Still or Sparkling